

Amendments to the Claims:

This listing of claims will replace all prior versions, and listings, of claims in the application.

Listing of Claims:

1. (original) Pourable, water continuous frying composition having a Bostwick value at 15°C of at least 5, comprising more than 50 to 80 wt% fat, an antispattering agent, at least one emulsifier having a hydrophilic/lipophilic balance value of at least 7, and optionally a biopolymer in an amount of at most 0.3 wt% on total composition weight.
2. (original) Pourable composition according to claim 1 wherein the antispattering agent comprises salt in an amount of from 0.1 to 5 wt% on total weight of the frying composition and a lecithin in an amount of from 0.05 to 2 wt% on total weight of the frying composition.
3. (original) Pourable composition according to claim 1 wherein the emulsifier is selected from the group comprising di-acetyl tartaric acid esters of monoglycerides and/or diglycerides (DATEM), polyoxyethylene sorbitan fatty acid esters (Tween), sucrose esters, sodium stearoyl lactylate (SSL), polyglycerol esters (PGE), acetylated pectin, esters of citric acid with monoglycerides and/or with diglycerides, lactic acid esters of mono-and/or diglycerides, succinic acid esters of mono-and/or diglycerides; or combinations thereof.
4. (previously amended) Pourable composition according to claim 3 comprising 0.1 to 5 wt% of emulsifier.

5. (currently amended) Pourable composition according to claims claim 4 wherein the emulsifier is DATEM in a preferred amount of from 0.3 to 3 wt%.

6. (original) Pourable composition according to claim 1 characterised by a pH of between 3 and 8.

7. (original) Pourable composition according to claim 1 comprising a biopolymer.

8. (original) Pourable composition according to claim 7 wherein the biopolymer is present in an amount of from 0.01 to 0.3 wt%.

9. (currently amended) Pourable composition according to claims 1 wherein the fat is dispersed in a water phase, whereby the average droplet size (d_{43}) of the fat is less than 8 μm , preferably less than 6 μm , more preferred from 0.35 to 4 μm .

10. (previously amended) Process for the preparation of a pourable, water continuous frying composition according to claim 1, comprising the steps of emulsification or emulsifying a fat phase comprising fat phase ingredients with an aqueous phase comprising aqueous phase ingredients such that the resulting average fat droplet size d_{43} is below 8 μm .

11. (original) Process for the preparation of a pourable, water continuous frying composition according to claim 5 wherein an aqueous phase comprising a di-acetyl tartaric acid ester of mono- and/or diglycerides is set to a pH of 4 or higher and subsequently emulsified with a fat phase.

12. (currently amended) Use of the composition Process for preparing a foodstuff comprising shallow frying the emulsion according to claim 1 for shallow frying of foodstuff to a desired temperature and then placing a foodstuff in the emulsion.

13. (New) The composition according to claim 5 wherein the DATEM is present in an amount of from 0.3 to 3 wt. %.
14. (New) The composition according to claim 9 wherein the d₄₃ is less than 6 μ m.
15. (New) The composition according to claim 1 wherein the d₄₃ is from 0.35 to 4 μ m.